

## 9 SET MENUS

### Set Menu A at 380 Bahts

Ham salad

Grilled chicken and French fries

Hua Hin fresh fruit salad and scoop vanilla ice cream

### Set Menu B at 430 Bahts

Chicken salad

Sliced chicken sauted as in Provence

Chocolate mousse

### Set Menu C at 570 Bahts

Duck salad

Duck confit with a French peper cream sauce

Cheese plate with various cheese

### Set Menu D at 460 Bahts

Green asparagus arrows

Soles filets meunières

Floating island

### Set Menu E at 540 Bahts

Shrimp cocktail

Fish fillet with a light cream white wine sauce

Crème brûlée

### Set Menu F at 690 Bahts

Saint Jacques sea shell as in Provence

Gratinated King prawns

Profiteroles with hot chocolate

### Set Menu G at 530 Bahts

French onion soup

Beef stew

Dame blanche and hot chocolate

### Set Menu H at 720 Bahts

Gratinated cheese salad

Rib eye Marchand de Vin

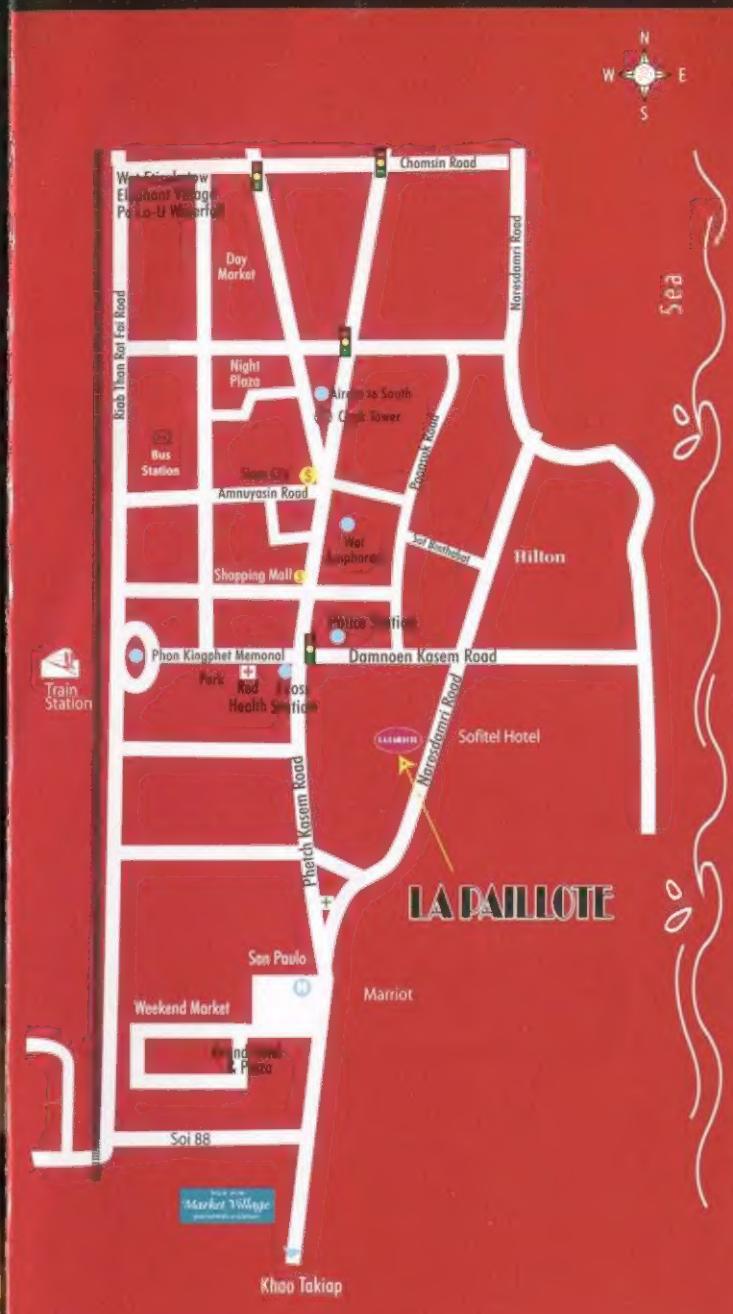
Chocolate mousse

### Set Menu I at 790 Bahts

Salad Nicoise

Filet steak and peper sauce

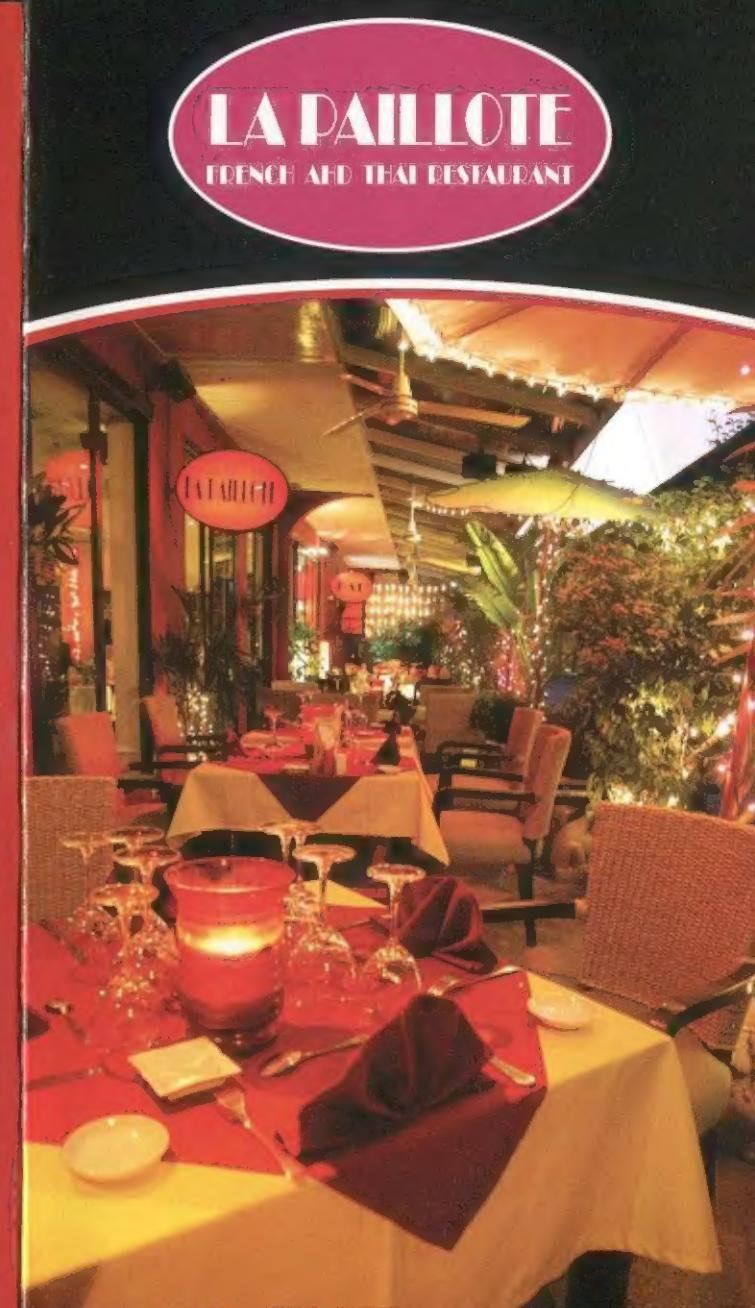
Soufflé glacé with Cointreau



**LA PAILLOTE**  
FRENCH AND THAI RESTAURANT

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# MENU A LA CARTE

## STARTERS

Oignon soup gratinée	170	Sea food Paillote salad	260
Asparagus as in Nice	190	Salad Bressane with chicken and cheese	190
Tomato-mozzarella: "Provence way"	190	Oven baked goat cheese salad	220
"Farmers salad (bacon, egg and tomatoes)"	180	Salad Landaise with duck confit	250
"Shrimp cocktail, salad and thousand island"	190	Spicy glass noodle sea food salad	180
Shrimp plateau la Parisienne	260	Shrimp cakes and their thai sauce	140
Fried Schrimps with tartar sauce	210	Spring rolls with a slight sweet plum sauce	160
Norwegian smoked salmon Strasbourg style	290	Tom yam khung (Shrimps and mushrooms soup)	160
"Salad Nicoise with tuna, anchovies, olives, ..."	190	Tom kha gai (Chicken thai coconut milk soup)	160

## KIDS CORNER (served with authentic french fries)

Hamburger as in Paris	140	Grilled chicken breast	140
Frenchy hot dogs - Strasbourg way	140	Kids size pastas	140

## PASTAS

Spaghettis bolognaise	230	Spaghettis with smoked salmon	340
Spaghettis carbonara	240	Cannellonis with a creamy tomato sauce	290
Spaghettis gorgonzola	290	Ravioli with a typical tomato and garlic sauce	290

## MAIN COURSES - FISH (served with thai rice and vegetables)

Seabass fish fillet à la provençale	290	Mussels marinieres	260
Fish fillet with a white wine creamy sauce	310	Mussels catalanes	270
"Sole filets "meunière""	330	Mussels Roquefort	280
Sole filets as in Normandy	340	Saint Jacques sea scallops à la Provençale	370
Provencal sea food plate "gratine"	340	Gratinated King Prawns	480
"Crab "La Paillote" with a french curry sauce"	340		

## MAIN COURSES - MEAT (served with gratinated sliced potatoes and vegetables)

Grilled chicken breast and tartar sauce	270	Pork fillet with a homemade mustard sauce	290
Chicken "Grand Ma"	280	Pork fillet with a bacon and mushroom sauce	290
Sliced chicken breast à la Provençale	280	Beef stew à la provençale	340
Grilled Duck breast confit	320	Grilled Australian rib eye with parsley butter	540
Duck leg confit	340	Rib eye with a red Bordeaux wine sauce	560
Duck fillet confit with a green-pepper sauce	380	"Grilled Australian fillet steak "pepper sauce""	580
Duck confit with an apple and Calvados sauce	380	Australian fillet steak with a mustard sauce	580
Grilled medallion of pork fillet	280		

## THAI SPECIALS (served with thaï rice)

Chicken with a spicy red curry sauce	270	Plaa Kapong with a Thai lemon sauce	280
Chicken with braised cashew nut "Thai style"	280	Spicy mussels	280
Royal seafood fried rice	280	Crab curry Hua Hin style	340

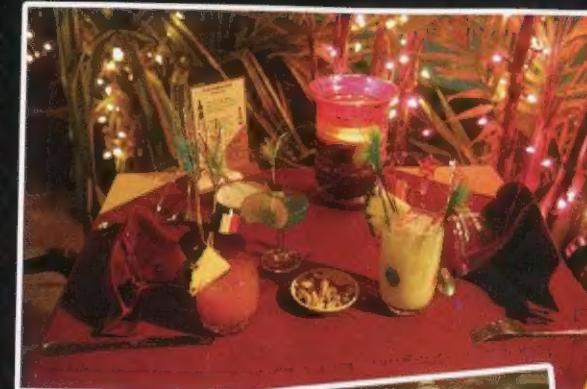
## CHEESE

Cheese plate with 4 different cheeses	190		
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## DESSERTS

Crème brûlée	150	Dame blanche ice cream	160
Chocolate mousse	150	Paradise trio of fruit sorbet	160
Fresh fruit salad	150	Soufflé glacié Cointreau	190
Floating island	160	Proliterolles	210

Vat and service not included



**La Paillote** is a French and Thai restaurant. It is open seven days a week from 11:00 am until very late in the evening. We are pleased to welcome you to our romantic outdoor terrace or our well ventilated dining room.

Chef Yves, one of the two partners, has extensive culinary experience. He has worked at some of the most prestigious restaurants in France. Including the position of head chef for more than 20 years at the celebrated gastronomic restaurant of the Ship Owners in Toulon, France. While his expertise is a "sun oriented" style of French cuisine, he is also an accomplished Thai chef. With the assistance of Chef Joyrak, our Thai chef, they will be pleased to prepare new Thai dishes with a French flare, or the more traditional Thai dishes, happily adjusted to your taste.

Our tranquil atmosphere and exquisite food does not mean expensive pricing. Our desire is to provide outstanding food and drinks at a very reasonable price. We offer nine different menus ranging from 380 to 790 Baht.

Enjoy a wonderful time at our outstanding **La Paillote** restaurant

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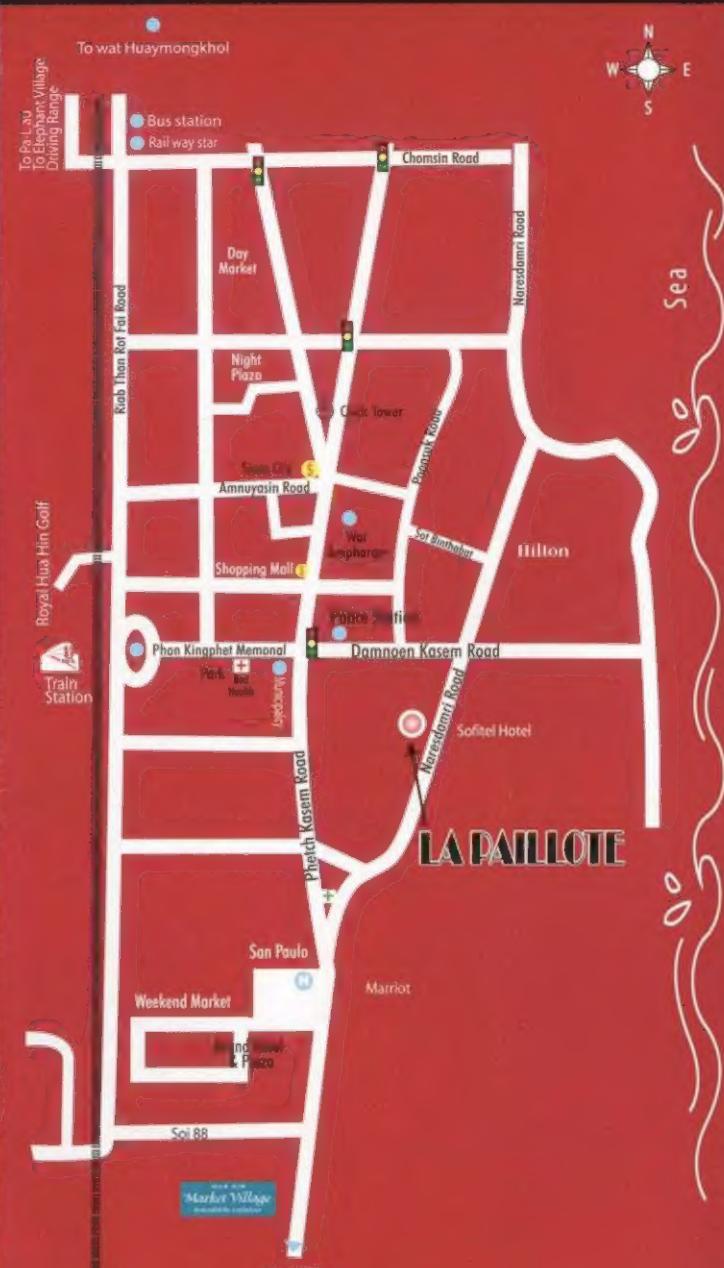
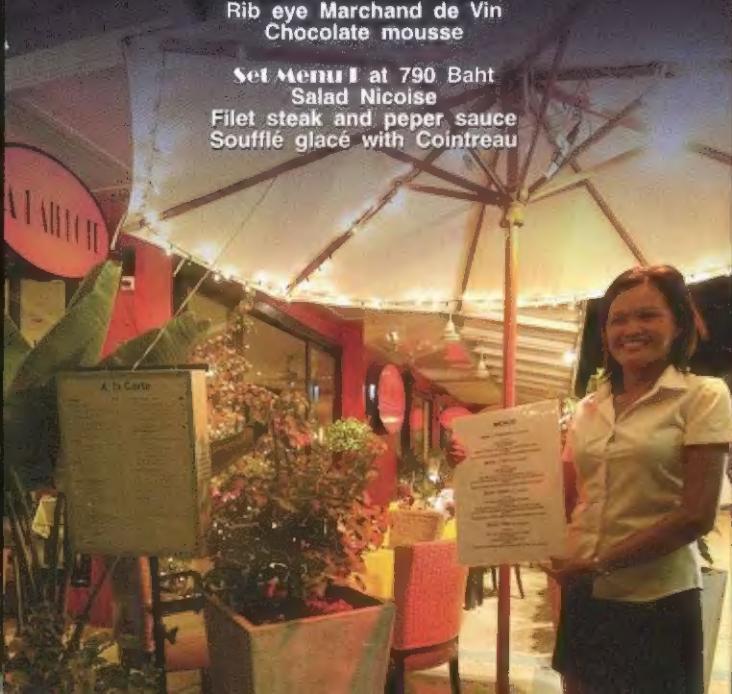
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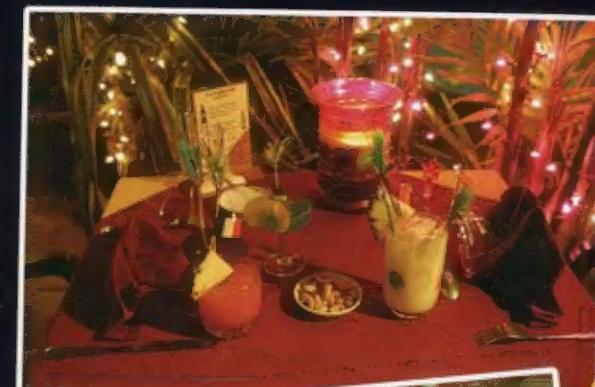
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